

Les
Tannes
en
OCCITANIE

LA PICHOLINE



OUR OLIVE OIL IS MADE FROM OUR OWN OLIVE TREES, WITH NO ADDITIVES AND NO BLENDING WITH OTHER OILS. IT IS AN EXTRA-VIRGIN OLIVE OIL OBTAINED SOLELY THROUGH MECHANICAL PROCESSES. IT UNDERGOES NO CHEMICAL TREATMENT OR REFINING.

AROMATIC PROFILE: INTENSE FRUIT NOTES, FRESH HINTS OF CUT GRASS, ARTICHOKE, AND TOUCHES OF CITRUS.

BITTERNESS AND SPICE: MODERATE BITTERNESS BALANCED BY A PEPPERY FINISH, OFFERING REMARKABLE DEPTH AND COMPLEXITY.

TEXTURE: SMOOTH AND FLUID.

PAIRINGS: PERFECT WITH BURRATA AND HEIRLOOM TOMATOES, SCALLOP CARPACCIO, GRILLED SEA BASS, THYME-ROASTED CHICKEN, OR A LEMON CHICKPEA SALAD.

JEAN-CLAUDE MAS
VIGNERONS DE PÈRE EN FILLES
— DEPUIS 1892 —



RÉCOMPENSÉE AU GUIDE FLOS OLEI 2026